

178 CBW

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **34**
- SRM **14.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 6.4 kg (77.1%) | 81 % | 6 |
| Grain | Melanoiden Malt | 0.9 kg (10.8%) | 80 % | 39 |
| Grain | Weyermann - Carafa II | 0.1 kg (1.2%) | 70 % | 1100 |
| Sugar | barbados | 0.9 kg (10.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Northdown | 60 g | 90 min | 6.5 % |
| Aroma (end of boil) | East Kent Goldings | 60 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 10 ml | White Labs |